



*Served raw or undercooked or contains raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MONDAY OCTOBER 12

SPECIALS DINE IN ONLY

BLUE HUBBARD SOUP 7
pepitas, nori, watercress

MAITAKE TEMPURA 12
kimchee sauce

LOBSTER TEMPURA* 18
jimmy nardello peppers,
cherry tomatoes, lemon aioli

NORI TAGLIATELLE 18
soy braised short rib,
chili oil, bok choy

CHAWANMUSHI 12
chanterelles, maitake, truffle

SASHIMI TAPAS* 24
chef's choice, five different fish,
with different accompaniments

SEVEN SPICE CRUSTED TUNA* 16
albacore, shaved onions,
ginger, daikon, ponzu

POKE TRIO* 16
hawaiian style spicy marinated
tuna, tako, hamachi, nori salt,
green tea salt, shichimi salt

LARGE SASHIMI MIX* 55
twenty-five pieces, chef's choice,
with preserved wasabi root

NIGIRI

Chutoro Toro Otoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Ishidai Knifejaw*	Kagoshima	6
Kanpachi Amberjack*	Kagoshima	7
Kenzaki Ika Arrow Squid*	Toyama	4
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	7
Madai Sea Bream*	Kumamoto	5
Shima Aji Jack Mackerel*	Ehime	6
Uni Sea Urchin*	U.S./Japan	9/12
Umimasu Ocean Trout*	Scotland	5
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERT

PEACH SORBET 5

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

MOCHI BROWNIE 11
gunther's vanilla ice cream, lychee gelée, chocolate sauce

COCONUT PANNA COTTA 10
strawberry, mochi, toasted coconut, pomegranate, basil

HOKKAIDO BREAD PUDDING 11
strawberries, blackberries, gunther's vanilla ice cream

